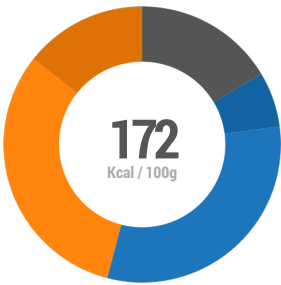


spicy mac and cheese 'meatball' yorkie pizza

By Oliver Lloyd from Brakes



CALORIES:

37.6% Carbs

16.5% Protein

45.9% Fat

CONTAINS:

OATS, WHEAT, BARLEY

MUSTARD

EGGS

MILK

SOYA

MAY CONTAIN:

RYE

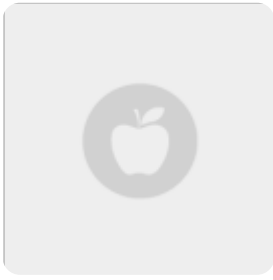
HAZELNUTS, ALMONDS, CASHEWS, PISTACHIOS

CELERY

SESAME

Recipe Ingredients ...	Quantity:	Description:
132834 Aunt Bessie's Yorkshire Bases	150g	1x Each
132472 Birds Eye Green Cuisine Meat Free Balls	120g	0.06x Each
112407 Brakes Spicy Macaroni Cheese	200g	0.5x Each
89717 Brakes Arrabbiata Sauce	120g	0.05x Each
130483 Brakes Nacho Cheese Sauce	5ml	
450706 Inca Tomatoes	60g	0.02x Each
102661 Micro Salad Rocket	1g	0.03x Each
134544 Kuhne Crispy Fried Onions	5g	0.05x Each

1 Serving



661g / 1170kcal

Cooking Instructions & Notes

Preparation:

Defrost base

Defrost macaroni

Cut the tomatoes

Method:

1. Oil and season the tomatoes and gently grill for a couple of minutes.
2. In a pan over a medium heat warm the arrabbiata sauce with the meatless balls
3. Warm the macaroni cheese
4. Spread the macaroni cheese onto the Yorkshire pudding base.
5. Spoon the meatballs over the macaroni cheese
6. Transfer the 'pizza' to an oven at 180oC for 5 mins
7. Place onto a suitable dish and garnish with the tomatoes, nacho cheese sauce, crispy onions and rocket
8. Serve!